



Pinot Gris has a long tradition in the Pfalz region. In fact, it was here that the variety was first identified. Villa Wolf Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture. The fermentation is done in stainless steel to preserve freshness and enhance the vibrant fruit.

THE PFALZ REGION

The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany, directly north of France's Alsace region. The low-lying Haardt mountains protect the area from cold, wet Atlantic weather, making it one of the warmer and drier areas of Germany. Wine grapes do quite well here where it is possible to achieve full ripeness in every vintage. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony structure.



ABOUT THE WINEMAKERS

Patrick Mollendorf and Sumi Gebauer met while working in the cellar at Dr. Loosen. Together they now manage the entire winemaking process at Villa Wolf, from vine to cellar. They share Ernst Loosen's philosophy that great wines are created on the vine, so they employ organic growing practices to foster a balanced environment in the vineyards.



TECHNICAL INFO

- Harvested at optimal ripeness for a bright, fresh style
- No overripe or botrytis-affected fruit is allowed
- Fruit processed as quickly as possible to preserve freshness
- Fermentation in a combination of stainless steel, large neutral oak casks and concrete tanks. Blended before bottling
- Malolactic fermentation is avoided in order to maintain lively acidity
- Light filtration before bottling. No other filtering or fining

